



TUNGLOK
TEAHOUSE

A La Carte Dinner Buffet

(最少两位 Minimum 2 Persons)

每日晚市供应

Available Daily for Dinner

Monday To Thursday

Adult: \$26.80++

Child: \$16.80++

(4 to 12 Years Old)

Friday To Sunday and PH

Adult: \$28.80++

Child: \$18.80++

(4 to 12 Years Old)

中国茶 Chinese Tea \$1.50 per person

- 10%服务费和 7%消费税将以折扣前的价格来计算。
Gross bills will be subjected to prevailing service charges and applicable government taxes.
- 不可同时用促销, 折扣, 特惠礼宾卡和餐卷优待。
Not valid with other promotions, discounts, offers, privilege cards and/or vouchers.
- 所有出品备货有限售完为止!
While stocks last. All orders will be on a first-come-first-served basis.
- 请勿浪费, 所剩食物将以卖价计算付款。
Excessive wastage will be charged as the normal selling price of the item.
- 自助餐中所有菜色, 只限于当堂享用, 不可打包带走。
The dishes served in our buffet are for dine-in only (strictly no takeaways).

1. 港式碗仔翅
Hong Kong-style Braised Shark's Fin Soup
(每位只限一次 / limited to one serving per person)
2. 千島软壳蟹
Crisp-fried Soft Shell Crab
with Thousand Island Sauce
(每桌只限一次 / limited to one serving per table)
3. 红烧原粒鲍鱼软骨
Braised Whole Abalone with Pork Soft Bone
(每桌只限一次 / limited to one serving per table)
4. 秋菇蒸烧卖
Steamed 'Siew Mai'
5. 野菌粟米饺
Steamed Wild Fungus and Corn Dumpling
6. 蜜汁叉烧包
Steamed BBQ Pork Bun
7. 豉汁蒸凤爪
Steamed Chicken Feet with Black Bean Sauce
8. 腊味萝卜糕
Pan-fried Turnip Cake
9. 荷叶珍珠鸡
Steamed Glutinous Rice wrapped with Lotus Leaf
10. 鲜虾腐皮卷
Deep-fried Beancurd Skin Roll with Fresh Prawn
11. 沙律明虾角
Deep-fried Prawn Dumpling
with Thousand Island Sauce

12. 红油抄手
Poached Shrimp Dumpling with Spicy Sauce

小食 Appetiser

13. 凉拌海蜇丝
Chilled Shredded Jellyfish
14. 麻辣鸭翅
'Mala' Duck Wing
15. 虾酱鸡中翼
Deep-fried Chicken Wing with Shrimp Paste
16. 椒盐鱿鱼
Deep-fried Squid with Spicy Salt

汤类 Soup

17. 四川酸辣汤
Hot and Sour Soup
18. 粟米羹
Sweet Corn Soup
19. 水饺汤
Shrimp Dumpling Soup

海鲜 Seafood

20. 胜瓜炒花蜆
Wok-fried Flower Clam with Angle Luffa
21. 海鲜豆腐
Braised Beancurd with Seafood

22. 宫保鱿鱼须
'Gong Bao'-style Fried Squid

23. 芥末虾
Deep-fried Wasabi-mayo Prawn

24. 酸汤鱼
Hot and Sour Fish

肉类 Meat

25. 梅菜扣肉
Braised Pork with Preserved Vegetables

26. 咸鱼鸡滑豆卜
Braised Stuffed Chicken
with Tofu Puff and Salted Fish

27. 葱爆炒牛肉
Wok-fried Beef Sliced with Spring Onion

28. 烧味拼盘
BBQ Combination

蔬菜 Vegetables

29. 三蛋泡菜苗
Poached Vegetables with Three Kinds of Egg

30. 干煸四季豆
Stir-fried French Bean with Dried Shrimp

31. 豆豉鲮鱼罗马生菜
Fried Roman Lettuce with Dace Fish and Black Bean

32. 蒜茸炒时蔬
Stir-fried Vegetables with Garlic

饭与面 Rice and Noodles

33. 韭黄鲜菇干烧伊面
Braised 'Ee-fu' Noodles
with Straw Mushroom and Yellow Chives

34. 猪油渣捞面
Braised Noodles with Pork Lard

35. 雪菜银鱼炒饭
Fried Rice with Anchovy and Preserved Vegetables

36. 扬州炒饭
Yangzhou Fried Rice

甜点 Desserts

37. 莲蓉包 (3 粒 / pcs)
Steamed Lotus Paste Bun

38. 流沙包 (3 粒 / pcs)
Steamed Lava Bun

39. 香茅芦荟冻
Chilled Aloe Vera Jelly with Lemongrass

40. 杨枝甘露
Chilled Mango Cream with Pomelo and Sago

41. 香滑杏仁茶
Almond Cream